

Cicero Steuber

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SUMMARY

Chef with a track record building high-impact solutions and improving guest satisfaction.

EMPLOYMENT HISTORY

Pastry Chef — Champlin LLC (2014-06-19 - Present)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 14% through optimized dish pricing.
- Catered private events for up to 100 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.

Pastry Chef — Funk, Aufderhar and Reinger (2023-07-30 - 2024-07-15)

- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.
- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 217 guests with 95%+ client satisfaction.

SKILLS

Cuisine Styles

Pastry

Kitchen Skills

Menu Design • Sauce-making • Cost Control

Operations

HACCP

Soft Skills

Team Leadership • Quality Control • Time Management • Training

ACADEMIC BACKGROUND

B.A. Hospitality Management, Willms LLC Institute (2024)

PROJECTS

certus - Phased high-level matrix